

**AMENDMENTS TO THE CLAIMS**

The following listing of claims replaces all previous claims, and listings of claims, in the application.

1. **(Withdrawn)** A method for producing a granulated flavor, comprising: compacting with rollers a powdered flavor prepared from raw materials containing a flavor and a carrier to obtain a partially melted plated matter; cooling the plated matter; and grinding and granulating the cooled plated matter.

2. **(Withdrawn)** A method for producing a granulated flavor, comprising: providing a powdered flavor prepared from raw materials containing a flavor and a carrier to free-fall; conveying the powdered flavor with a horizontal screw to obtain a pressed powdered flavor; compacting the pressed powdered flavor with rollers to obtain a partially melted plated matter; cooling the plated matter; and grinding and granulating the cooled plated matter.

3. **(Currently Amended)** A granulated flavor for use in foods and beverages obtained by cooling a partially melted plated matter and then grinding and granulating the cooled plated matter, containing: a carrier selected from ~~a~~ the group consisting of hydrophilic proteins, maltodextrin, starches, modified starches, hydrophilic polysaccharides, partially hydrolyzed proteins, partially decomposed starches and saccharides, wherein the granulated flavor has a moisture content of 10% or less by weight and a hardness of 1 N/mm<sup>2</sup>-50 N/mm<sup>2</sup> which is obtained by using particles having

a particle size of 105  $\mu$ m-2 mm, wherein the proportion of the particles having that particle size is 85% or more by weight.

**4. (Cancelled)**

**5. (Previously Presented)** The food or beverage comprising the granulated flavor for use in foods and beverages of claim 3.

**6. (Currently Amended)** The granulated flavor for use in foods and beverages according to claim 3 which is obtained by a method comprising[[-]] the step of compacting with rollers a powdered flavor prepared from raw materials containing a flavor and a carrier to obtain a partially melted plated matter: cooling the plated matter and grinding and granulating the cooled plated matter.

**7. (Cancelled)**

**8. (Previously Presented)** The food or beverage comprising the granulated flavor for use in foods and beverages of claim 6.

**9. (Currently Amended)** The granulated flavor for use in foods and beverages according to claim 3, which is obtained by a method comprising the steps of:

providing a powdered flavor prepared from raw materials containing a flavor and a carrier to free-fall[[:]];

conveying the powdered flavor with a horizontal screw to obtain a pressed powdered flavor[[:]];

compacting the pressed powdered flavor with rollers to obtain a partially melted plated matter[[:]] cooling the plated matter[[:]]; and

grinding and granulating the cooled plated matter.

**10. (Cancelled)**

**11. (Previously Presented)** The food or beverage comprising the granulated flavor for use in foods and beverages of claim 9.